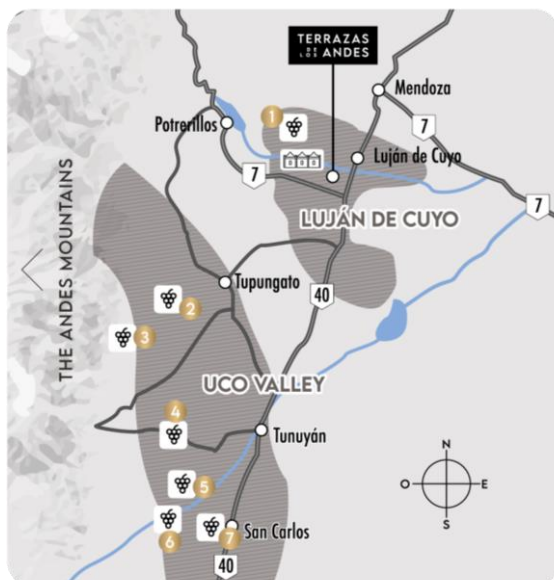


RESERVA MALBEC 2024

FRESH – EXPRESSIVE – LAYERED

GREAT WINES ARE GROWN, NOT MADE

- Blend of 100+ vineyard parcels regeneratively cultivated.
- Sourced from 8 of our estate-grown high-altitude vineyards.
- Altitudes from 1070m / 3510ft to 1650m / 5413ft.
- Best appellations of Lujan de Cuyo & Uco Valley.



1 LAS COMPUERTAS

Las Compuertas, Luján de Cuyo
1070 m / 3510 ft

2 CAICAYÉN

Gualtallary, Uco Valley
1230 m / 4035 ft

3 EL ESPINILLO

Gualtallary, Uco Valley
1650 m / 5413 ft

4 LICÁN

Los Chacayes, Uco Valley
1200 m / 3931 ft

5 EL PEDREGAL

Paraje Altamira, Uco Valley
1100 m / 3610 ft

6 LOS CASTAÑOS

Paraje Altamira, Uco Valley
1100 m / 3610 ft

7 YAIMA ALTO

Paraje Altamira, Uco Valley
1030 m / 3380 ft

THE FRESH TASTE OF THE ANDES

WINEMAKING

- Grapes are harvested at their peak of fruit expression.
- Gently maceration for 15-20 days, to extract the right tannic structure of the wine while preserving its fineness.
- Ageing: in used French oak barrels for 12 months, while a proportion is kept in tank to preserve fruit freshness and purity.

TASTING NOTES

- *Aroma*: Fresh and fruity flavors of red and black fruits such as plum and cherry, with notes of violet and mountain spices, typical of cold-climate Malbec. These complement the caramel and chocolate notes from its oak aging.
- *Palate*: Generous volume, sweet and round tannins, fresh & balanced acidity.

PAIRING

- Beef, pork and lamb meat both grilled or stewed.
- Different kind of pasta with tomato sauce.
- Chocolate, red fruits, nuts or coconut desserts.

ABV: 13,5%

PH: 3,72

Sugar: 1,4 g/l

Acidity: 5,5

Serve at: 57°F – 16°C

Ageing potential: 5-10 years

